

MONTAL



MACABEO AIRÉN

 70% macabeo - 30% airén



Color amarillo brillante con reflejos verdosos. Aroma de fruta blanca con matices tropicales. Estructurado, sabroso, fresco, con una acidez bien compensada. Paso largo en boca, que recuerda a la frescura de la fruta. Buena persistencia.

Bright yellow colour with green reflections. Aroma of white fruit with tropical nuances. In the mouth, it is structured, with a pleasant passage through the mouth. Tasty in the mouth, fresh with highly compensated acidity, long passage in the mouth, which is reminiscent of the freshness of the fruit, and good persistence.



MONASTRELL

 85% monastrell - 15% syrah



Color cereza picota. En nariz es fresco con un dominio de los aromas de fruta madura característicos de la variedad de la que proviene. En boca es graso y elegante con notas de frutos del bosque y regaliz típicas de la variedad. 3 meses en barricas de roble francés y americano de 2-3 años.

Bigarreau cherry red. In the nose, it is fresh with a predominance of ripe fruit aromas characteristic of the variety from which it comes. In the mouth, it is greasy and elegant with notes of fruits of the forest and liquorice typical of the variety. 3 months in French and American cask of 2-3 years.



GARNACHA

 100% garnacha



Color rojo cereza. Aromas frescos de fruta roja, destacando la cereza y la mora con un fondo especiado procedente de la crianza de 4 meses en barrica de roble. En boca es graso y elegante. Es un vino amplio, generoso en aromas que se suceden durante su evolución en la copa.

Cherry red color. Aromas of fresh red fruit, with highlights of cherry and blackberry on a spiced background from the 4 months' ageing in oak cask. In the mouth, it is greasy and elegant. It is an extensive wine, generous in aromas that succeed each other during its evolution in the glass.